

# Arnoldo Adams

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## CORE SKILLS

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**Cuisine Styles**

French • Italian

**Kitchen Skills**

Baking • Plating • Cost Control • Sauce-making

**Operations**

Supplier Negotiation • Inventory Management • Event Planning

**Soft Skills**

Time Management • Training

## PROFESSIONAL SUMMARY

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Proven Chef experienced at scaling teams and processes across startup, comfortable working cross-functionally.

## EMPLOYMENT HISTORY

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**Executive Chef** — Morar - Osinski (2024-06-26 - 2024-09-16)

- Designed seasonal menu increasing revenue by 39% through optimized dish pricing.
- Catered private events for up to 182 guests with 95%+ client satisfaction.

**Line Cook** — Gorczany and Sons (2015-11-02 - 2017-03-07)

- Managed kitchen of 18 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 241 guests with 95%+ client satisfaction.
- Maintained food cost under 35% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 26% through optimized dish pricing.

**Private Chef** — Wolf - Bins (2019-04-24 - 2022-10-18)

- Designed seasonal menu increasing revenue by 7% through optimized dish pricing.
- Maintained food cost under 30% with vendor negotiations and waste controls.
- Managed kitchen of 24 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 133 guests with 95%+ client satisfaction.